

STANDARD LOAF BREAD

OVERVIEW

06-088

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Water (1)	0.520	52.00
Sugar	0.160	16.00
Salt	0.015	1.50
Milk Powder	0.030	3.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
BAKELS SHORTENING	0.020	2.00
BAKELS MARGARINE SPECIAL	0.020	2.00
DOBRIM HIGH SPEED	0.004	0.40
BAKELS MONOFRESH	0.004	0.40
Total Weight:		1.781

Yield: 4 pcs

METHOD

How to do it:

1. Dry mix flour, sugar, salt, Dobrim High Speed, Bakels Instant Yeast, Monofresh and milk powder for 30 seconds. Add water and mix at slow speed for 2 minutes.
2. Add Bakels Shortening and Bakels Margarine Special, mix for about 5 minutes or until dough is well-developed.
3. Divide and scale into 400-g pieces, round, cover and rest for 10 minutes.
4. Mold and place dough in well-greased loaf pans.
5. Proof.
6. Bake at 180°C for 30 minutes. Remove immediately from the pan and let cool completely before packing.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet